




3 Feta Recipes

That are NOT salads!

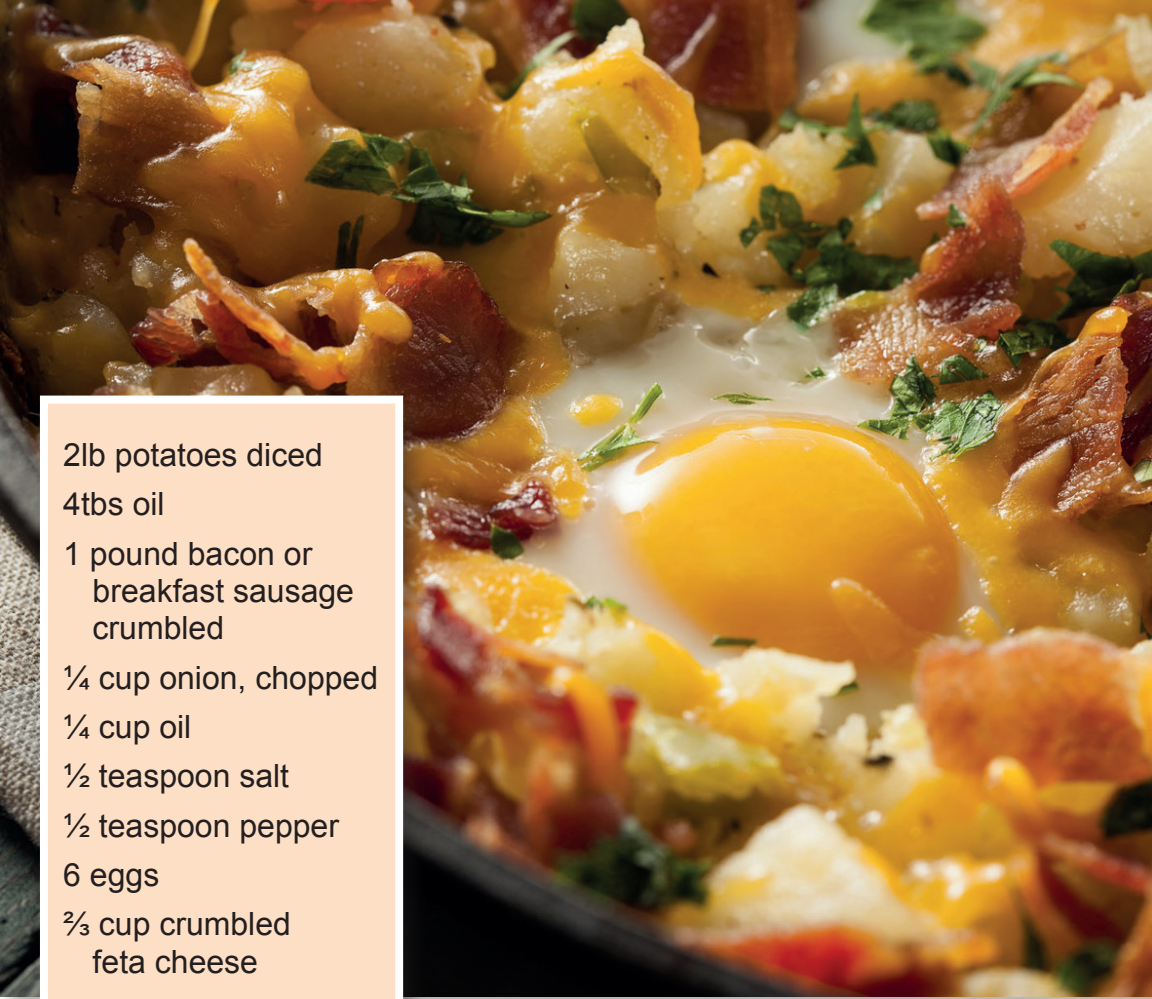


Ah Feta! If you are a feta fan like we are then you are probably always looking for great recipes to use it in. Feta is more than just a salad topping. It's unique flavor and tanginess make it wonderful in many different recipes.

Here are three recipes using feta that are NOT salads you can use for breakfast, lunch and dinner. PLUS as a bonus we are including Dennis' favorite creamy feta and jalapeños dip recipe, just because you are special!

Enjoy!

Feta and egg scramble w/bacon or sausage
Grilled feta cheese and spinach sandwiches
Stuffed Flank Steak
Creamy Feta Dip



2lb potatoes diced
4tbs oil
1 pound bacon or
breakfast sausage
crumbled
¼ cup onion, chopped
¼ cup oil
½ teaspoon salt
½ teaspoon pepper
6 eggs
⅔ cup crumbled
feta cheese

Breakfast...

Feta and egg scramble w/bacon or sausage

Preheat oven to 375°F

In large cast iron skillet, heat oil on medium. Add potatoes and saute until lightly brown, about 15-20 minutes.

In a second fry pan, cook sausage and onion until meat is no longer pink. (If using bacon, cook bacon first, drain all but 2tbs of grease and saute onions.)

Drain grease and spoon sausage mixture in with potatoes. Stir and heat through 2-3 minutes. Sprinkle feta over top of mixture.

Using a spoon, make six divots in the mixture. Carefully, break open an egg into each hole. Don't break the yolks.

Place entire pan in oven and bake for 15-20 minutes, until whites are set and yolks are almost cooked through.



1tbs olive oil
1 clove garlic, minced
¼lb frozen cut spinach
1 thinly sliced tomato
2 ciabatta rolls (or
other artisan bread)
1 cup sliced Havarti
cheese
1oz feta cheese

Lunch...

Grilled feta cheese and spinach sandwiches

- In a medium size skillet warm the olive oil and minced garlic
- Add the frozen spinach and cook until hot and most of the moisture is gone
- Cut the two ciabatta rolls in half or use other bread
- On the bottom of each roll, place torn pieces of Havarti cheese and crumbled feta cheese
- Spoon half the spinach and garlic on top of each slice, add tomatoes
- Place more Havarti cheese on top of the spinach
- Place the top half of the roll on the sandwich
- In a heated large 12" cast iron skillet, place both sandwiches. Place a 10" cast iron skillet on top of the sandwiches. Heat on medium-low until the bottom of the sandwiches become golden and crispy
- Carefully flip the sandwiches and repeat
- If you have a panini press, you can use that instead
- Serve warm



Dinner...

Stuffed Flank Steak

Preheat oven to 400°

The first thing you need to do is fillet the steak. You can do this by laying the steak on a cutting board and using a very sharp knife, cut horizontally through the steak. This will give you two steak rolls. Place the steaks on a piece of wax paper. Make a few diagonal cuts across the steak in both directions.

Brush the balsamic vinegar over each piece of stake. Mix the minced garlic, basil, spinach, feta and sun dried tomatoes together in a bowl, then spread the mixture over both steaks.

Using the wax paper to help, roll each steak carefully, trying to keep all the filling inside. Use bakers twine to tie the rolls. Discard wax paper.

In a hot cast iron skillet, heat a couple tablespoons of oil. Sear the steaks in the oil until brown on all sides.

Place the pan with the steaks in the oven and cook for 45 minutes or until done.

1 ½ - 2 pounds flank
steak, butterflied

3 cups fresh baby spinach

1 cup crumbled
feta cheese

1 cup chopped
sun dried tomatoes

2 to 3 cloves garlic,
minced

½ teaspoon dried basil

¼ cup balsamic vinegar
salt and fresh ground
pepper, to taste

5oz feta cheese (crumbled)
1 package (8oz) cream
cheese (room temp)
2tbs *or more* jarred
jalapeños peppers,
chopped fine
2tbs *or more* of the
jalapeños pepper *juice*



Creamy Feta Dip

Using either an electric or stand up mixer, blend the feta and cream cheese. Stir in the jalapeños peppers and juice until smooth. Chill slightly before serving. Serve with pita chips.

You can substitute the jarred jalapeños with jarred roasted red peppers/pepperoncinis, etc.

Try with fresh herbs...a little garlic? Just add a dollop of plain yogurt or sour cream to help thin the mixture. **Enjoy!**



We hope you enjoy these recipes. For more recipes and other country living ideas, follow us on [Facebook](#) and [Instagram](#) or check out our [website](#). And watch your inbox for more news.

—Thank you, Cindy and Dennis



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